



**TUMBLE DOWNS**  
Café & Restaurant

## Starters

### Homemade Soup of the Day

Made with the freshest of ingredients and served with health bread.

**R58.00**

### Grilled Camembert with Brandy Figs

Camembert in sesame seed crumbs, grilled and served with toasted ciabatta and preserved brandy fig.

**R65.00**

### Smoked Chicken & Pepperdew Samosas

3 mini smoked chicken & pepperdew samosas served with herbed mayo dressing.

**R67.00**

### Mussels Napolitana

Pan-fried mussels in white wine & spiced tomato sauce served with mozzarella toastie.

**R69.00**

### Escargot & Brie Phyllo Parcels

Two mini phyllo parcels stuffed with garlic escargots and brie. Served with a simple tartare sauce.

**R64.00**

### Devils on Horseback

Prunes stuffed with grilled chicken livers, rolled in bacon with a preserved ginger glaze

**R65.00**

### Herb & Parmesan Mushroom Skewer

Mushrooms in herb & parmesan crumbs served with a gorgonzola dressing.

**R66.00**

### Shredded Duck & Vegetable Spring Rolls

Slow roasted duck and vegetable springrolls served with pineapple chilli dipping sauce.

**R68.00**

### Starter Salads (for one)

French Salad

**R55.00**

Greek Salad

**R59.00**

Roquefort Salad

**R64.00**

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## Light meals

### Bean & Tomato Medley with Cauli Mash

A creamy medley of beans and tomatoes sautéed in garlic, herbs and wholegrain mustard served with cauliflower mash (VEGAN ON REQUEST).

**R88.00**

### Mezze Platter for One

Toasted Italian bread with Mediterranean selection of spicy beef strips / spicy vegetables, humus, coriander yoghurt, feta & fresh vegetables

Beef

**R125.00**

Vegetable

**R103.00 (VEGAN ON REQUEST)**

### Shredded Malaysian Duck with Sherry Glaze

Slow-roasted duck, shredded and spiced with aromatic Malaysian spices served with julienne vegetables and orange sherry glaze.

**R128.00**

### Calamari & Crouton Salad

Fresh garden salad topped with lightly crumbed calamari & golden croutons and served with a simple granadilla dressing

**R112.00**

### Sweet & Sour Lamb in Phyllo Basket

Slow-roasted leg of lamb marinated in a sweet and sour sauce and served in a crispy phyllo basket.

**R125.00**

### Chicken, Mushroom & Litchi Hot Pot

Hot pot of Portuguese spiced chicken strips in a creamy mushroom & litchi sauce with crispy phyllo topping. Served with side salad.

**R120.00**

### Glazed Pulled Pork & Sweetcorn Fritters

Fine strips of slow-roasted, ginger glazed pork roast on sweetcorn fritters and topped with crème fraiche.

**R122.00**

### Bacon, Brie & Caramelised Onion Open Sandwich

Ciabatta with grilled bacon, brie and caramelised onions. Topped with fresh tomato, micro sprouts & mustard mayonnaise.

**R110.00**

## Main meals

### Mustard Crusted Lamb Chops with Brandy Sauce

Two grilled lamb chops with mustard & black pepper crust. Served with a crispy potato cake and brandy pepper sauce.

**R181.00**

### Malay Chicken Roulade

Rolled chicken fillet with mango, spinach and bean sprouts, grilled and served with a lightly spiced Malay sauce.

**R153.00**

### Artist Café Chicken

Tender chicken fillet coated in ginger crumbs served with gorgonzola cream.

**R154.00**

### Herb Crumbed Guacamole Chicken Stack

Herb crumbed chicken breast, cooked to perfection and served stacked with guacamole & creamy garlic sauce.

**R156.00**

### Prawn & Chicken Curry with Peanut Chutney

A classic! Flavoursome and aromatic this curry is served with lemon herb rice accompanied by pepper salsa and roasted peanut chutney.

**R157.00**

### Cajun Dusted Hake Fillet & Seafood Sauce

Hake fillet dusted in Cajun spices served stacked with mozzarella and topped with a creamy prawn & mussel sauce.

**R168.00**

### Herb Crusted Sole with Parmesan & Mushroom

Delicately pan-fried herb crumbed sole served with a creamy parmesan & mushroom sauce with potato croutons.

**R167.00**

### Pork Steak with Apple, Almond & Mustard

Marinated pork neck steak served on a bed of apple and almond mash with a honey & wholegrain mustard sauce.

**R158.00**

### Stuffed Calamari Tube with Prawn Noodles

Calamari tube stuffed with medley of julienne vegetables served on a bed of creamy prawn noodles & crumbed feta.

**R156.00**



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## Spinach & Feta Cannelloni with Tomato Pesto

Cannelloni shells filled with a rich feta and spinach sauce, covered in garlic cream and mushroom duxelle topped with tomato herb pesto. Served with side salad.

**R128.00**

## Moroccan Curry with Butternut & Chickpeas

Spicy curry with Moroccan flavours, roasted butternut cubes and chickpeas. Served with citrus cinnamon rice and pepper salsa.

Beef

**R152.00**

Vegetable

**R130.00 (VEGAN ON REQUEST)**

## Beef Fillet Stack

80g beef fillet medallions stacked with bacon, mushrooms and potato wedges and served with a rich three cheese sauce.

Double Stack

**R176.00**

Triple Stack

**R198.00**

## Grilled Ribeye with Coriander Chutney

Grilled 250g Ribeye steak served on creamy bacon mash topped with spicy coriander chutney and Greek yoghurt.

**R196.00**

## Extra Sauce

Any of the main course sauces ordered as an extra to a meal.

**R27.00**

## Extra Vegetables

Portion of grilled vegetables ordered as an extra to a meal.

**R30.00**

*\* All menu items are prepared in a kitchen environment in which eggs, nuts and seafood are available - if you have any allergies to these or any other items the onus is on you the patron to ensure the waitron is correctly informed.*

## Desserts

### Cheese Cake

Lemon fridge cheese cake served with vanilla strawberry coulis.

**R55.00**

### Malva Pudding with Salted Butterscotch Sauce

Warm sponge pudding covered in salted butterscotch sauce served with whipped cream.

**R56.00**

### Fallen Chocolate Soufflé with Chocolate Cream

Cooled chocolate soufflé topped with chocolate mousse and whipped cream, decadent!

**R63.00**

### Home-made Nougat Ice Cream

Home-made ice cream and crumbed macadamia nut nougat with caramel sauce.

**R60.00**

### Crème Brulee

Baked cream custard dessert with a crisp toffee glazed topping, simple pleasure.

**R54.00**

### Hot Apple & Blueberry Cup (min. wait 20mins)

Apple, pear and blueberry cup with granola topping served with whipped vanilla cream.

**R57.00**

### Chocolate Sponge Mousse Cake

Light chocolate sponge cake layered with creamy chocolate mousse and whipped cream.

**R54.00**

### Carrot Pecan Pineapple Cake

Moist carrot cake with pecan nut & pineapple served with a light lemon cream frosting.

**R50.00**

### Cream Scone

Sliced scone topped with strawberry jam & whipped cream. Simple!

**R42.00**